GRAN CAFFÈ L'AQUILA
Philadelphia

DINNER MENU

CURBSIDE PICK UP & RESTAURANT DELIVERY AVAILABLE AT
www.grancaffelaquila.com

PARTIES OF 6 & + WILL HAVE AN 18% GRATUITY ADDED TO THE BILL

SALUMI

Served with olives, greens, & crostini (Select 1)

Prosciutto di Parma 14.9
Mortadella Bologna 14.9
Ventricina Abruzzese Spicy Salami 14.9
Speck Alto Adige 14.9
Bresaola 14.9
Salumi Misti Tasting of Prosciutto di Parma, Mortadella, Ventricina & Bresaola with Parmigiano Reggiano gastronomic gelato 16.9

FORMAGGI TASTING

With fig marmalades, cherry blossom honey, grapes & crostini

Sud Italia 14.9
Capra (Campagna), Cave Aged Caciocavallo (Molise), Pecorino Romano (Lazio)

Nord Italia 14.9
Parmigiano-Reggiano (Emilia), Fontina (Valle D'Aosta), Gorgonzola (Lombardia)

Nord e Sud
All 6 cheeses from above 21.9

MOZZARELLA (Select 1)

Buffalo Mozzarella (from Campania) or Burrata Mozzarella (from Puglia) & Your Choice of Accompaniment:
Tomato Basil Caprese 16.9
Roasted Pepper Caponata 17.9
Roasted Cauliflower Caponata 17.9
Eggplant Caponata 17.9

BRUSCHETTA

Tomato & Basilico 9.9
Eggplant Caponata 11.9
Roast Pepper Caponata 11.9
Cauliflower Caponata 11.9
Nduja Calabrian spicy sausage 12.9
Add Prosciutto di Parma or Fiore di Latte Mozzarella 2.9

ANTIPASTI

Arancini Three Sicilian rice balls, veal & pork ragu peas, mozzarella, tomato 13.9
Carciofi Fritti Flash fried artichokes, fresh squeezed lemon 13.9
Scamorza Fire roasted aged mozzarella, prosciutto 13.9
Melanzana Parmigiana Eggplant, ricotta, fior di latte mozzarella, tomato sauce 14.9
Cozze Tarantina Mussels, tomato, garlic, pepperoncino 17.9
Fritto Misto Semolina crusted calamari, shrimp, zucchini 18.9
Polipo Citrus Grilled Puglian octopus 18.9
Torta Granchio Italian crab cake infused with fresh herbs & mascarpone served with a small cucumber fresco & finished with a gastronomic roasted red pepper gelato 18.9

INSALATA E ZUPPA

Virtù Abruzzese Iconic soup of Abruzzo featuring 7 vegetables, 7 legumes, & 7 pastas with accents of pancetta & aromatic herbs 11.9
Casa Endive, arugula, radicchio, lemon vinaigrette 11.9
Panzanella Tropeana Greens, tomato, cucumber Tropea onion, red onion, fresh basil, crostini 13.9
Cesarina Kale, romaine, creamy Parmigiano dressing 14.5
Pera Baby greens, pear, grapes, dried cherries, pine nuts, goat cheese, shallot vinaigrette 15.5
Insalata di Mare Chilled seafood salad, shrimp, calamari, scungilli, scallops 17.9

PASTA

Chitarra Guitar pasta, tomato, Guanciale (Italian bacon), onion, pecorino 19.9
Paccheri Datterini Gialli Jumbo rigatoni, yellow tomato, garlic, parmigiano 20.9
Gnocchi alla Bava Hand rolled potato & ricotta, fontina cream, wild mushrooms 21.9
Tagliatelle alla Panna Northern Italian cream sauce, speck, peas, parmigiano 21.9
Carbonara Spaghetti tossed with pecorino romano, cheese egg, Guanciale & cracked black pepper topped with a gastronomic Italian bacon gelato. 23.9
Agnolotti Torino style Ravioli filled with veal, pork, & vegetables. Butter sage sauce topped with our gastronomic black and white truffle gelato 24.9
Pappardelle al Ragu Ribbon pasta, slow cooked pork, veal, lamb & chicken ragu 26.9
Sugo Della Domenica Longo family Sunday sauce, slow cooked tomato sauce, wild boar meatballs, veal braciola, sausage & lamb. Served with homemade flour & water fusilli pasta 27.5

CARNE

Cinghiale Wild boar & long hot pepper meatballs, tomato sugo 15.5
Salsiccia Bolzanese Grilled sweet & spicy Italian sausage served with homemade sauerkraut & a spicy grain mustard gastronomic gelato 17.9
Arrosticini Biasini Lamb-bacon skewers, gastronomic Italian long hot pepper gelato 21.9
Pollo Mattone Free range 1/2 chicken, roasted under a terracotta brick, asparagus, potato 22.9
Braciole Veal braciole, tagliatelle, tomato sugo 28.5
Vitello Saltimbocca Veal, prosciutto, sage, white wine sauce, potato, asparagus 29.9

PESCE

Spaghetti Vongole Fresh wild clams, extra virgin. olive oil, garlic, parsley 24.9
Pescatrice Puttanesca Fresh monk fish, tomato, garlic, olive, anchovy, capers, chitarra pasta 24.9
Canneloni di Pesce Homemade pasta tubes filled w/ fresh shrimp, crab, branzino, scallops, ricotta, tomato-besciamella 24.9
Salmone in Placca Fire grilled salmon, herb crust,on a cedar plank with asparagus & rosemary potatoes 29.9
Zuppa di Pesce Clams, mussels, calamari, salmon monkfish, brothy tomato, tagliolini 28.9
Branzino Fire roasted, extra virgin olive oil, garlic, herbs, lemon, fennel & potato 33.9

VISIT OUR MERCATO ITALIANO

IN PERSON SHOPPING AT 1716 CHESTNUT STREET

NATIONWIDE DELIVERY OF GELATO, COFFEE, AND ALL OF OUR ITALIAN SPECIALTIES AT

WWW.GRANCAFFELAQUILA.COM

OUR FULL WINE LIST IS AVAILABLE WITH SEPARATE PRICING FOR RETAIL/TAKE-OUT!

TAKE AN ITALIAN SPECIALTY GRAPE HOME WITH YOU TODAY

PANINI

Capri Foccacia, fior di latte mozzarella, tomato, pesto 10.9

Parma Italian baguette, Prosciutto di Parma, Parmigiano, arugula 10.9

Bologna Italian baguette, Mortadella, roast pepper 10.9

Abruzzo Ventricina spicy salami, shaved pecorino on toasted casereccio bread 10.9

VERDURA

Cauliflower Caponata 8.9

Rosemary Roasted Potatoes 8.9

Funghi garlic sautéed cremini & portobello mushrooms 8.9

Fire Grilled Asparagus 8.9

Roasted Sweet Peppers 8.9

Truffled Patatine Fritte Thin cut fries tossed with parmigiano & truffle 8.9

Sauteed Broccoli Rabe 11.9

Tambo Garlic & oil sauteed spicy longhots 10.9

GELATO

Check daily flavors produced by
Italian gelato champion Stefano Biasini

Small 6.2 Medium 7.7 Large 9.5 Pint 12.9

Pints available for delivery anywhere in USA! Visit grancaffelaquila.com

DESSERTS

Cannolo con Ricotta di Pecora Sicilian sheep ricotta, candied fruit 6.9

Gran Gala Creme Brulee 8.9

Gran Panna Cotta Espresso, Italian chocolate, sambuca hint 8.9

Strawberry Zabaglione Fresh strawberries, homemade zabaglione crema 8.9

Crostata di Frutta Baked tart, homemade custard, seasonal berries 8.9

Tiramisu ai Frutti di Bosco Lady fingers, wild berries, mascarpone 9.5

Tiramisu Classico Lady fingers, espresso, mascarpone 9.5

Budino di Pane Brioche bread pudding, nutella, dark chocolate, banana, with fior di latte gelato 9.5

Ricotta Cheese Cake served warm with fior di latte gelato 9.5

Mousse al Cioccolato infused with Italian Fragolino (Italian wild strawberry) 9.5

Macedonia Seasonal fruit salad 9.5

CAFFE

Select one of 4 award winning artisanal blends. Each is selected and sorted in Italy and expertly roasted daily on premises.

NAPOLI
A robust high caffeine southern Italian dark roast
L'AQUILA
Our signature medium dark roast blend
TORINO
Elegant Northern Italian medium roast blend
ROMA Decaf
Sensual & complex medium dark roast blend

Espresso 3.19
Espresso Doppio 4.19
Espresso Sambuca 6.9
Espresso Anisette 6.9
Cappuccino 4.25
Iced Cappuccino 4.25
Latte 4.49
Cortado 3.89

Drip Coffee 2.89
Iced Coffee 3.79
Artisanal Teas 3.50
Shakerato 5.5
Cold Brew 3.6
Ice Tea 3.89
Artisanal Italian Hot Chocolate 5.95

Cornetto Plain 3.75
Cornetto Crema 4.39
Cornetto Salato 6.79
Bomboloni 3.5
Cornetto Almond 4.39
Cornetto Nutella 4.39
Girelle 3.99

BEVANDE

Phony Negroni 7.5
Aranciata 3.99
Aranciata Rossa 3.99
Fresh Squeezed OJ 5.9
Limonata 3.99
Chinotto 3.99
Bergotto 3.99

COCKTAILS WINE & BEER

Here are some highlights, **ASK FOR** our full cocktail, beer, & bottled wine list for extensive options

ITALIAN COCKTAILS

Aperol Spritz 12.9
Negroni 13.9
Bellini 12.9
Gran Gin Tonica 13.9
24 Hour Aged Negroni 14.9
Pompelmo Spritz 13.9
Gran Caffe Martini 13.9
Hugo 12.9

VINO ITALIANO BY THE GLASS

Bianco

Moscato D'Asti, Gatta 11.5/46.9
Pinot Grigio, Casetto 11.5/44.9
Falanghina Sannino 12.5/48.9
Pecorino , Passofino 12.9/49.9
Lugana, Allegrini 12.9/49.9
Soave Superiore, Pieropan12.9/49.9
Etna Bianco, Tornatore 13.9/54.9

Rosé

Ciro Rosato, Librandi 11.9/39.9

Rosso

Pesca e Vino 12.9
Lambrusco, Nicchia 11.5/39.9
Sangiovese-Montepulciano, Osco Rosso 11.7/41.9
Montepulciano D'Abruzzo, Passofino 12.2/44.9
Pinot Noir, Jermann 12.5/49.9
Barbera, Ratti 12.5/49.9
SuperTuscan, Argiano NC 14.7/55.9
Chianti Riserva, Casalforno 13.9/49.9
Barolo, Paesi Tuoi 19.9/109.9

BIRRA ALLA SPINA (DRAFT)

Peroni (Italian Lager, 5.1%) 5.9
Bionda, Menebrea(6%) 6.9
Nazionale (Baladin 6.5%) 7.5
Via Emilia, Ducato 5% 8.9